

Figure 1

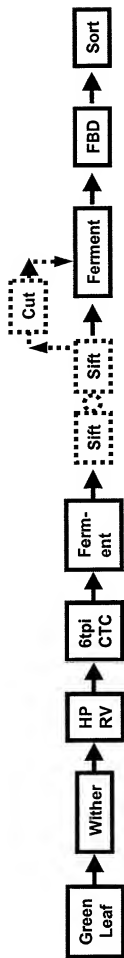


Figure 2

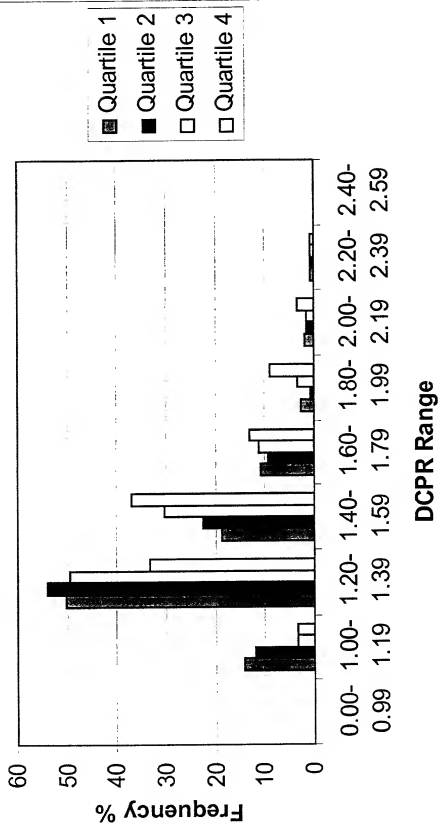


Figure 3

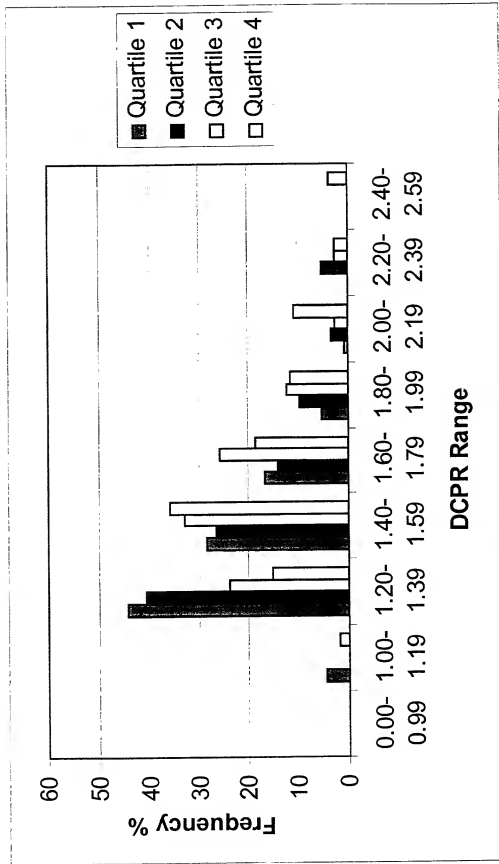


Figure 5

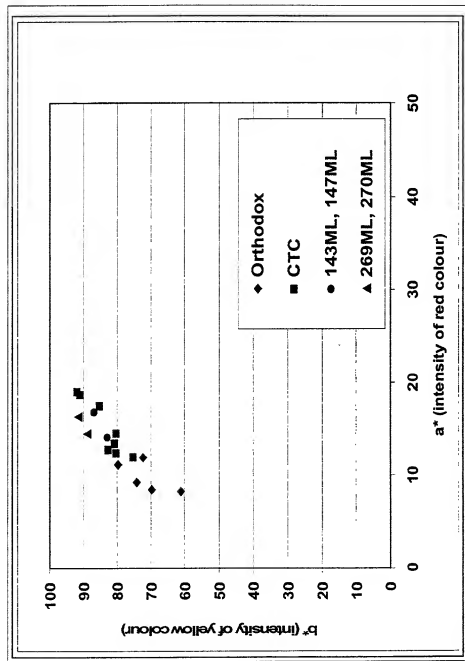


Figure 6

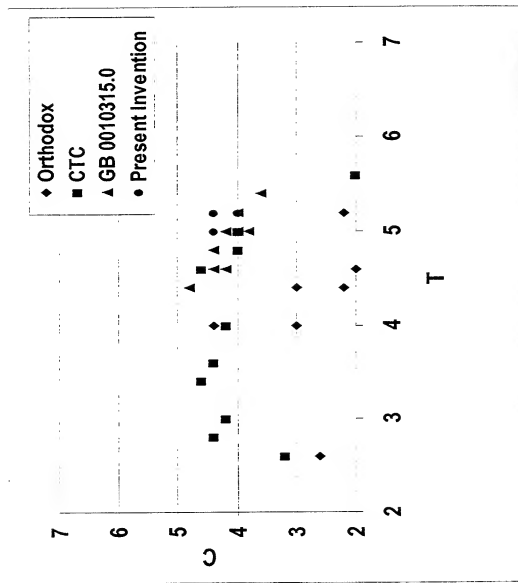


Figure 7

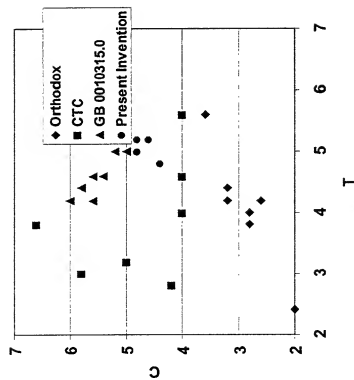


Figure 8

Infusion Performance (unmilked) of long leaved teas made by the method of WO 0182713 and by the method of Example 1 (two batches)

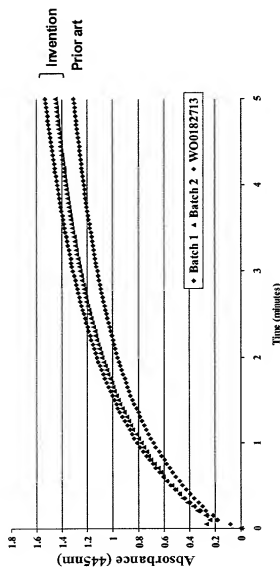


Figure 9

Infusion Performance (unmilked) of medium leaved teas made
by the method of GB 0010315.0 and by the method of Example
1 (two batches)

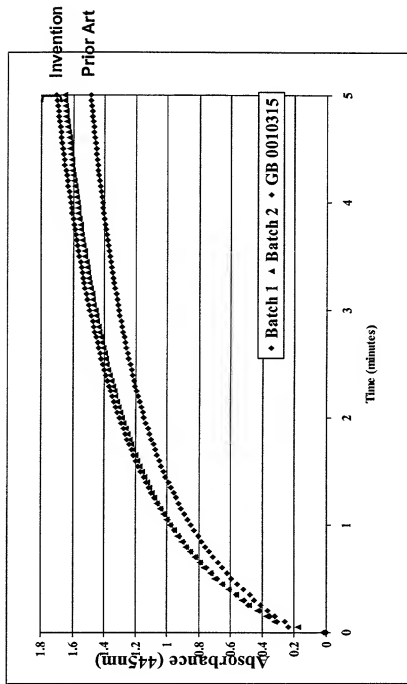


Figure 10

Figure 10. Time course during fermentation of theaflavin levels from tea leaves subjected to a low pressure cut or a combination of a high pressure roll followed by the same low pressure cut.

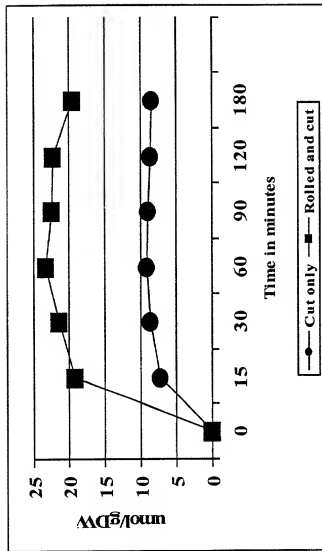


Figure 11

Figure 11. Liquor colours of made teas derived from tea leaves subjected to a low pressure cut or a combination of a high pressure roll followed by the same low pressure roll

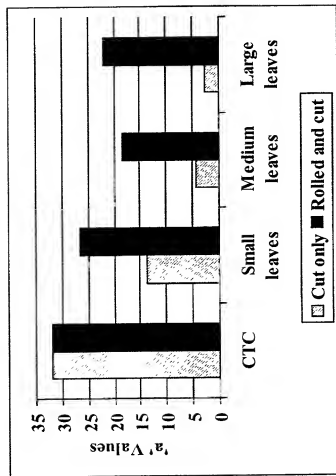


Figure 12

Figure 12. Light microscopy of tea leaves subjected to a low pressure cut (A) or a combination of a high pressure roll followed by the same low pressure cut. (B)

A



B

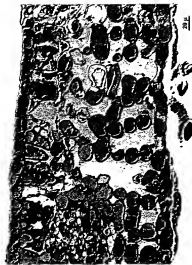


Figure 13

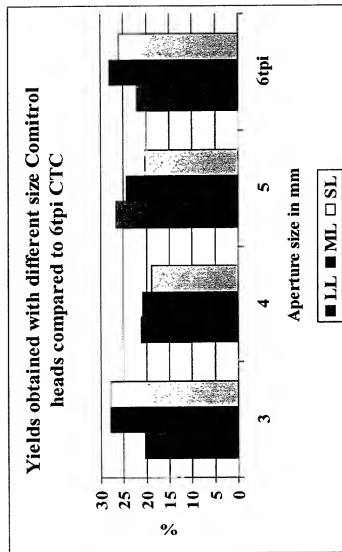


Figure 14

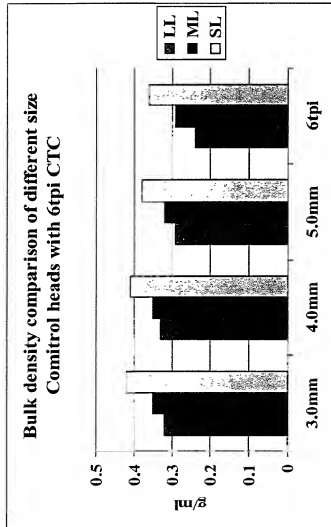


Figure 15

Tea infusion colour of various size fractions of teas made with different size Comitrol heads compared to 6tpi CTC

